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Erratum Notice

Page 74: Figure 3 **should be** rotated 180° for proper orientation.

Page 795: Summary, 21st line, **change to:** flatulence. Fermentation Prod-
First column last line, **change to:** carbon dioxide

Page 799: First column, 23rd line from bottom, **change to:** bined, viz. the values of the last four

First column, 21st line from bottom, **change to:** the first three days (VIII–X) and the

Second column, 10th line, **change to:** produced indicated that some form of fer-

Third column, Goiffron reference, **change to:** Goiffron, R. 1949. Manuel De Coprologie etc.

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